

These Cinnamon-Spiced Fried Apples Taste Just Like Cracker Barrel

This is one of those recipes that proves simple ingredients can still deliver major payoff.



TIME
15 min

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INGREDIENTS

6 apples, peeled, cored, and sliced
3 tablespoons butter
1/3 cup brown sugar
1 teaspoon cinnamon
... teaspoon nutmeg
1 teaspoon vanilla extract
2 tablespoons apple juice or water
1 tablespoon cornstarch
Pinch of salt

DIRECTIONS

- 1.** Step 1: Prep the Apples: Peel, core, and slice your apples into even wedges or thick slices. Try to keep them similar in size so they cook evenly.
- 2.** Step 2: Melt the Butter: In a large skillet over medium heat, melt the butter until it starts to foam slightly.
- 3.** Step 3: Add the Apples and Sugar: Add the sliced apples, brown sugar, cinnamon, nutmeg, vanilla, salt, and apple juice or water. Stir to coat the apples evenly.
- 4.** Step 4: Simmer Until Tender: Cook for 10-15 minutes, stirring occasionally, until the apples soften and release their juices. You want them tender but not falling apart.
- 5.** Step 5: Thicken the Sauce: Mix the cornstarch with a tablespoon of water to create a slurry. Stir it into the skillet and cook for another 1-2 minutes until the sauce thickens and turns glossy.
- 6.** Serve warm and enjoy.

SWAPS & NOTES

and Swaps Best apples to use: Granny Smith, Honeycrisp, or Fuji all work well.

Granny Smith gives you a more classic sweet-tart balance.

Add an extra tablespoon of brown sugar.

Thicker sauce: Use a little extra cornstarch mixed with water.

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